

Appl. No. : 10/589,154
Filed : May 4, 2007

SUMMARY OF INTERVIEW

Date/Attendees

A telephonic interview was conducted on July 29, 2010. The attendees were Examiner Mukhopadhyay, Examiner Shosho (SPE), Neil Bartfeld and Dan Hart.

Exhibits and/or Demonstrations

None.

Identification of Claims Discussed

Claim 1.

Identification of Prior Art Discussed

“Apricot Glaze”, Wiggett et al. and Smadar (all of record).

Proposed Amendments

Amendment of claim 1 to recite that the extra amount of Ca^{+2} ions and/or other ions needed for gelification are naturally present in the food product.

Principal Arguments and Other Matters

Applicants’ representatives argued that since Smadar only teaches external sources of calcium, that the amendment to claim 1 as noted above would overcome this reference. In addition, Applicants’ representatives noted that it would not have been obvious to combine “Apricot Glaze” with Wiggett et al., since this combination does not suggest a glaze that is liquid or semi-liquid prior to application to a food product, and only jellifies upon application to the food product, wherein the extra amount of calcium ions and/or other ions needed for gelification is naturally present in the food product.

Results of Interview

The Examiners agreed that the amendments to claim 1 submitted herewith would overcome the Smadar reference. The Examiners agreed to consider Applicants’ arguments

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that the claims as amended herein are patentable over the combination of “Apricot Glaze” and Wiggett et al. upon submission of these arguments in response to the Office Action.